



Food Processor SKM 550 EDS A1

6



 **Food Processor**
 Operating instructions



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Read these operating instructions carefully before using the appliance for the first time and preserve this manual for later reference. Pass this manual on to whoever might acquire the appliance at a future date.

FOOD PROCESSOR

Safety Notices

Danger of electrical shock!

- Ensure that the power supply to be used tallies with the details on the model details plate.
- Ensure that the power cable never becomes wet or moist whilst in use.
- Always place the power cable so that it cannot be trapped or otherwise sustain damage. Do not allow the power cable to hang from the work area.
- Should the power cable or plug be damaged, to avoid possibly life-threatening risks immediately arrange for it to be replaced by qualified specialists or the customer services department.
- Remove the plug from the wall socket when the appliance is not in use, before cleaning it and if it malfunctions. Switching off the appliance is not sufficient because the appliance receives power as long as the power plug is connected to the socket. You can thus avoid unintentional switch-on of the appliance. After power-outages the appliance continues to run!
- Do not operate the appliance without ingredients. Risk of overheating!
- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.
- Children should be supervised to ensure that they do not play with the appliance.



Warning: Never submerge the appliance in water or other liquids. Danger of electrical shock!



Risk of personal injuries!

- **Caution:** the cutting and rasping discs and the mixing knives are very sharp!
- Take care with their installation and removal, as well as when cleaning them!
- **Attention:** When the machine is running, only insert into the mixing bowl, food processor or the mixer the ingredients to be processed.
- To avoid personal injury and damage to the appliance, NEVER insert or place your hands or foreign objects into the loading shaft or in the mixer.
- Only exchange accessories when the drive has come to a complete standstill.
- After being switched off, the drive continues to run for a short time!
- NEVER leave the appliance unsupervised.

Intended Use

The appliance is intended for the processing of foodstuffs in private-domestic quantities and intended only for use in private households, in enclosed spaces protected from the elements.

The appliance is not intended for use in commercial or industrial applications or for use outdoors. The appliance may only be used with original accessories.

Technical data

| | |
|--------------------|---------------------|
| Mains voltage: | 220 – 240 V / 50 Hz |
| Power consumption: | 550 W |
| max. capacity | |
| Mixing bowl: | ca. 3,8 l |
| Mixer: | ca. 1 l |

Items supplied

Food Processor
Stainless steel mixing bowl with lid
Mixer with lid and funnel
Food processor with stodger
Cutter turning disc (thick and thin)
Rasper turning disc (coarse and medium-fine)
Rubbing disc (fine)
Kneading hooks with dough deflector
Beater
Whisk
Accessory holder
Assembly material
Operating Instructions

Appliance description




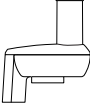




- ❶ Kneading hooks with dough deflector
- ❷ Mixing beater
- ❸ Whisk
- ❹ Mixer with lid and funnel
- ❺ Accessory holder
- ❻ Mixing bowl with lid
- ❼ Food processor
- ❽ Rubbing disc
- ❾ Rasper turning disc
- ❿ Drive shaft for food processor
- ⓫ Cutter turning disc
- ⓬ Lid with stodger for the food processor
- ⓭ Unlocking button
- ⓮ Turn-switch
- ⓯ Swivel arm
- ⓰ Drive motor
- ⓱ Recesses for the mixing bowl
- ⓲ Cable storage compartment

Taking into use

- Before taking the appliance into use, check that all listed items are present and that there are no visible damages on/to them.
- Remove all packaging materials from the appliance.
- Before the first usage thoroughly clean all component parts as described in the section „Cleaning and care“.
- Place the appliance on a flat and clean surface.
- Secure the appliance to the surface with the four suction discs.
- Remove the power cable from the cable storage compartment ❸.
- Insert the plug into the power socket.

Operating positions

Important: Only operate the appliance when accessories are attached and in the operating positions shown in this table. NEVER operate the appliance without ingredients.

| Position | | Accessories |
|----------|---|--|
| 1 |  |  |
| 2 |  |  |
| 3 |  |  |
| 4 |  | Positioning of the mixing bowl Utilisation of kneading hooks, beaters and whisks |
| 5 |  | Insertion of large amounts to be processed |

Working with kneading hooks, beaters and whisks

Note: The appliance may only be used when the drive openings not being utilised are covered with drive protection lids.

To prepare the appliance for work with kneading hooks **1**, beaters **2** and whisk **3**, proceed as follows:

- Press the unlocking button **13** and bring the swivel arm **15** into operating position 4 (see chapter „Operating positions“) (Fig. **A**).
- Insert the mixing bowl **6**. The base of the mixing bowl **6** must engage in the recesses **17** on the appliance.
- Press the unlocking button **13** and bring the swivel arm **15** into operating position 1 (see chapter „Operating positions“) (Fig. **A**).
- Place and hold turn-switch **14** in position P, until the drive motor **16** remains stationary in the park position (Fig. **B**). Should the drive motor not move it is already at the park position.
- Press the unlocking button **13** and bring the swivel arm **15** into operating position 4 (see chapter „Operating positions“) (Fig. **A**).
- Depending on the task to be performed, insert the kneading hooks **1**, beaters **2** or whisks **3** so that they firmly engage in the drive **16** motor.

Note: The kneading hooks **1** are fitted with a pastry deflector. Turn the pastry deflector until the kneading hooks **1** can engage (Fig. **C**).

- Place the ingredients to be processed into the mixing bowl **6**.

Note: Pay heed that during the kneading and/or mixing process the pastry in the mixing bowl increases in volume, or is pressed upwards through the rotary movement. Take note of the table in the chapter „Recommended filling quantities“.

- Press the unlocking button **13** down and bring the swivel arm **15** to just before operating position 1 (see chapter "Operating positions") (Fig. **A**), but do not allow it to engage.
- Slide the lid onto the mixing bowl **6**.

- Move the swivel arm 15 the final distance to operating position 1 (see chapter "Operating positions") and let it engage, so that the lid is firmly seated.
- Set the rotary switch 14 to the desired level.

Risk of injury from rotating parts!

NEVER reach into the mixing bowl 6 when it is in use.

Only change accessories when the drive motor 16 is at standstill! After being switched off, the drive motor 16 continues to run for a short time. The appliance may only be used when the drive openings not being utilised are covered with drive protection lids. In cases of malfunction switch the appliance off and remove the plug from the wall socket, this will avoid an unintentional switching-on of the appliance.

Refilling with ingredients


- Turn the appliance off with the rotary switch 14.
- Turn the rotary switch 14 to P and hold it firmly until the drive motor 16 comes to a standstill (Fig. B).
- Press the unlocking button 13 down and raise the swivel arm 15 a little.
- Remove the lid.
- Press the unlocking button 13 down and bring the swivel arm 15 into operating position 5 (see chapter "Operating positions").
- Fill with ingredients.

On task completion

- Turn the appliance off with the rotary switch 14.
- Turn the rotary switch 14 to P and hold it firmly until the drive motor 16 comes to a standstill (Fig. B).
- Press the unlocking button 13 down and raise the swivel arm 15 a little.
- Remove the lid.
- Press the unlocking button 13 down and bring the swivel arm 15 into operating position 4 (see chapter "Operating positions").
- Remove the accessories from the drive motor 16.


- Remove the mixing bowl 6.
- Clean all parts (see chapter "Cleaning and care").

Working with the food processor

-  **Note:** Ensure that on the swivel arm 15 neither the kneading hooks 1, the whisk 3 nor the mixing beater 2 are attached.

Proceed as follows to prepare the appliance for operation with the food processor 7:

- Press the unlocking button 13 down and bring the swivel arm 15 into operating position 4 (see chapter "Operating positions") (Fig. A).
- Insert the mixing bowl 6. The base of the mixing bowl 6 must engage in the recesses 17 on the appliance.
- Press the unlocking button 13 down and bring the swivel arm 15 into operating position 1 (see chapter "Operating positions").
- Remove the drive protection lid for the food processor 7 (Fig. D).
- Insert the food processor 7 into the drive opening (The "dot" marking on the food processor 7 to the "arrow" marking on the swivel arm 15) and then turn it clockwise as far as it will go (The "lock" marking on the food processor onto the "arrow" marking on the swivel arm 15).
- Insert the drive shaft 10.
- Depending on the task to be performed, place the cutting 11, rasping 9 or rubbing 8 disc onto the drive shaft 10 of the food processor.
- Place the lid with stodger 12 onto the food processor 7 and latch it down.
- Set the rotary switch 14 to the desired level.

-  **Note:** Do not press too many ingredients in the food processor 7. Take note of the table in the chapter „Recommended filling quantities“.

- Insert ingredients through the loading shaft with the stodger 12.

Risk of injury from rotating parts!

To avoid personal injury and damage to the appliance, NEVER insert or place your hands or foreign objects into the loading shaft. Only insert ingredients by use of the stodger.

Only change accessories when the drive motor **16** is at standstill! After being switched off, the drive motor **16** continues to run for a short time. The appliance may only be used when the drive openings not being utilised are covered with drive protection lids. In cases of malfunction switch the appliance off and remove the plug from the wall socket, this will avoid an unintentional switching-on of the appliance.

On task completion

- Switch the appliance off with the rotary switch **14**.
- Turn the food processor **7** anti-clockwise and remove it.
- Disassemble the food processor **7** and clean all parts (see chapter „Cleaning and care“).

Working with the mixer

Risk of scalds!

Allow hot fluids to cool to a hand-warm temperature (ca. 30 – 40 °C) before they are poured into the mixer **4**.


Proceed as follows to prepare the appliance for operation with the mixer **4**:

- Press the unlocking button **13** and bring the swivel arm **15** into operating position 3 (see chapter „Operating positions“).
- Remove the drive protection lid for the mixer (Fig. **F**).
- Fit the mixer **4** (Marking on the base onto the marking on the base machine) and turn it anti-clockwise as far as it will go (Fig. **G**).
- Fill with ingredients.

Maximum amounts: 1 litre;

foaming liquids, maximum 0,5 litre; optimal

processing amount for solids: 50 – 100 g

 **Note:** Take note of the table in the chapter „Recommended filling quantities“.

- Position the lid with funnel and then press it firmly so that the lid locks into place.
- Set the rotary switch **14** to the desired level.

Risk of injury from sharp knife/rotating drive!

NEVER reach into the mixer **4** when it is in use! Remove/put on the knife ONLY when the mixer **4** is at a standstill! Only use the mixer **4** with the lid firmly in position.

In cases of malfunction switch the appliance off and remove the plug from the wall socket, this will avoid an unintentional switching-on of the appliance.

Refilling with ingredients

- Turn the appliance off with the rotary switch **14**.
- Press the button on the handle of the mixer **4** (Fig. **I**), remove the lid and fill with ingredients

or


- remove the funnel and slowly refill with solids through the refill opening

or

- refill with fluid ingredients by means of the trichter.

On task completion

- Switch the appliance off with the rotary switch **14**.
- Turn the mixer **4** clockwise and remove it.

 **Note:** The mixer **4** is best cleaned immediately after use (see chapter „Cleaning and care“).

Cleaning and care

Risk of electrical shocks.

Before cleaning, remove the mains power plug!
Otherwise, there is the great risk of receiving an electric shock!



Warning: Never submerge the appliance in water or other liquids.



Attention!

DO NOT use any abrasive cleaning agents. These could damage the upper surfaces of the appliance!



Note: To prevent the drying-on of food remnants, ALWAYS clean the appliance and all parts used immediately after use.



Note: After the processing of colour-rich foods, such as carrots, the plastic parts could become discoloured. These discolourations can be removed with a little cooking oil.

Wipe the appliance with a damp cloth. If necessary, use a mild detergent.

Afterwards, dry the appliance completely.

Cleaning the mixing bowl ⑥, food processor ⑦, lid with stodger ⑫ and accessories

Clean all accessories, the mixing bowl ⑥, the food processor ⑦ and the appendant lid with stodger ⑫ in water with a little detergent. Possible residues can be removed with a dishwashing brush. Rinse with clear warm water and dry them well.

The accessories, the mixing bowl ⑥, the food processor ⑦ and the appendant lid with stodger ⑫ are NOT suitable for cleaning in a dishwasher. Cleaning the accessories, the mixing bowl ⑥, the food processor ⑦ and the appendant lid with stodger ⑫ in a dishwasher will cause irreparable damage to them.

Cleaning the mixer



Risk of injury from the sharp knife!

Do not handle the mixer knife with bare hands.



Attention!

DO NOT use any abrasive cleaning agents.

For cleaning, put some water with detergent into the assembled for use mixer ④.

For cleaning, pour some water with a little detergent into the already fitted blender ④.

Press the lid with funnel on such that the lid locks firmly into place.

Switch the mixer ④ on for a few seconds. Pour out the cleaning solution and then rinse the mixer ④ with clear water. Possible residues can be removed with a dishwashing brush.

The mixer ④ is NOT suitable for cleaning in a dishwasher. Cleaning it in a dishwasher will cause irreparable damage to the mixer ④.

Troubleshooting

If the appliance suddenly ceases operation:

The appliance has overheated and triggered the automatic safety switch-off.

- Place the rotary switch ⑭ at 0.
- Remove the plug from the wall socket.
- Allow the appliance to cool for 15 minutes.
- If, after 15 minutes, the appliance has not yet cooled off completely, it will not start.
- Wait a further 15 minutes and try switching on again.

If the appliance does not switch itself on:

- Check to see if the plug is in the power socket.
- Check to see if the drive protection lids for the mixer ④ and food processor ⑦, the mixing bowl ⑥ and the lid are correctly placed and properly engaged.
- Check to see if the swivel arm ⑮ is in the required position (see chapter „Operating positions“).

Should the measures described above not provide a solution, then the appliance is defective. Arrange for the appliance to be repaired in a qualified specialist workshop or by customer services.

Disposal



Do not dispose of the appliance in your normal domestic waste. This product is subject to the European guideline 2002/96/EC.

Dispose of the appliance through an approved disposal centre or at your community waste facility. Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.



Dispose of packaging materials in an environmentally responsible manner.

Warranty & Service

The warranty for this appliance is for 3 years from the date of purchase. The appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase. In the event of a warranty claim, please make contact by telephone with our Service Department. Only in this way can a post-free despatch for your goods be assured.

The warranty covers only claims for material and manufacturing defects, but not for transport damage, for wearing parts or for damage to fragile components, e.g. buttons or batteries. This product is for private use only and is not intended for commercial use. The warranty is void in the case of abusive and improper handling, use of force and internal tampering not carried out by our authorized service branch. Your statutory rights are not restricted in any way by this warranty.

The warranty period will not be extended by repairs made under warranty. This applies also to replaced and repaired parts. Any damage and defects extant on purchase must be reported immediately after unpacking the appliance, at the latest, two days after the purchase date. Repairs made after the expiration of the warranty period are subject to payment.



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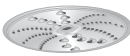






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Importer

KOMPERNASS GMBH
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www.kompernass.com

Recommended filling quantities

| Attachment | Accessories | Foodstuff | Amount | Time | Level |
|--|---|--------------------------------|--|-----------------------------|---------|
|  | - | Juice | 400 g Ingredients + 600 ml Water | 30 sec. | 3, 4 |
| | - | Nuts Almonds | 100 g | 20 sec. | 3, 4 |
| | - | Ice cubes | 110 g | 10 sec. | 3, 4 |
| | - | Fluids | 1000 ml | 10 sec. | 3, 4 |
|  |  | carrots, potatoes, cucumber | 500 g *1 | 25 sec. | 2, 3, 4 |
| | | carrots, potatoes, cucumber | 500 g *2 | 50 sec. | 2, 3, 4 |
| |  | carrots, potatoes, cucumber | 500 g | 25 sec. | 2, 3, 4 |
| |  | carrots, potatoes, cucumber | 500 g *1 | 25 sec. | 2, 3, 4 |
| | | carrots, potatoes, cucumber | 500 g *2 | 40 sec. | 2, 3, 4 |
|  |  | Yeast dough | 500 g Flour, 1 Egg, 80 g Oil (room temperature), 80 g Sugar, 200–250ml Warm milk, 25 g Fresh yeast or 1 packet of dried yeast, 1 pinch of Salt *3 | 1. Stir process: 2 min. | 1 |
| | | | | 2. Stir process: 10 min. | 2 |
| |  | Biscuit pastry | 125 g butter (room temperature), 100–125 g Sugar, 1 Egg, 1 pinch salt 250 g flour *4 | 1. Stir process: 30 sec. | 1 |
| | | | | 2. Stir process: 6 min. | 2, 3, 4 |
| |  | Meringue | 8 Egg whites | 2–3 min. | 4 |

*1: Use the rough side of the raspel or cutter turning disc.

*2: Use the fine side of the raspel or cutter turning disc.

*3: The maximum volume for yeast dough amounts to 1.5 times the given recipe.

*4: The maximum volume for biscuit pastry amounts to 1.5 to 2 times the given recipe.

RECIPE BOOK SKM 550 EDS A1



  **Recipe Book**

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Use only cookware suitable for microwaves when you want to cook food in the microwave oven. Pay heed to the instructions in the operating manual for your microwave oven.

Tasty recipes for your Food Processor

Potato soup with vegetables

Ingredients:

125 g Carrots
50 g Celeriac
250 g Potatoes
1000 ml Meat broth (Instant)
1 Onion
20 g Butter
1 Beaker Crème fraîche or Cream
1/2 tbsp sharp Mustard
Salt
Pepper
1 stick Leek
1 tbsp chopped Herbs (in season)

Preparation:

- Wash, peel and dice the carrots, celeriac and potatoes.
- Clean and then cut the leek into thin strips with the shredder disc in the food processor.
- Pour 1/3 of the meat broth into the mixer and then start the mixer at the highest level with the lid closed.
- Now add the shredded vegetables through the lid opening in the mixer. Puree it until the desired consistency is reached.
- Pour the remaining meat broth into a large pot and then add the finely pureed vegetables.
- Let the whole cook for 10 minutes covered. (Alternatively, you can also cook the closed vegetable broth for 5 - 7 minutes at 600 watts in the microwave.)
- Meanwhile, saute the onions in butter until they are golden brown and then add them into the soup.
- Now, flavour it to your taste with cream fraîche, mustard, salt and pepper.

Blend in the chopped herbs before serving. Now fill the soup into pre-warmed plates and sprinkle it with the leek strips.

Stove:

Heating: Hotplate
Cooking time: 10 Minutes

Microwave:

Power level: 600 Watt
Cooking time: 5 - 7 minutes

Danish Remoulade

Ingredients:

4 tbsp Mayonnaise
1 tbsp Capers in brine
1 tsp Sweet Mustard
1 Shallot
2 tbsp Chives
1/2 sweet Gherkin
1/2 tsp Curry
1 pinch Ginger
1 tbsp Apricot jam
1 tbsp Yoghurt
1/2 Anchovy fillets
(or 3 cm Anchovy paste)
Lemon juice

Preparation:

- Place all ingredients in the mixer and stir them at level 2 until they are well blended.

Carrot soup

Ingredients:

500 g Carrots
250 ml Water
500 ml Meat stock (glass)
125 ml Cream
125 ml White wine
Salt
Pepper
50 g cold Butter
Fresh Chervil

Preparation:

- Wash and peel the carrots.
- Cut them small enough to fit into the mixer.
- Put the 250 ml of water into a saucepan and cook the carrots in it for 20 minutes.
- Then puree all of it in a mixer until no large pieces are left over. Afterwards, put the pureed carrots back into the pot.
- Now add in the meat stock, cream and white wine.
- Heat the soup up and flavour it to taste.
- Blend the butter into the soup in small pieces and then serve it with the chervil.

Stove:

Heating: Hotplate
Cooking time: Carrots approx. 20 minutes

Microwave:

Power level: 600 Watt
Cooking time: Carrots approx. 10 minutes

Soufflé with Crabmeat

Ingredients:

40 g Butter
20 g Flour
250 ml Milk
1 pinch Sugar
150 g Gouda cheese
200 g Crabmeat
4 Egg yolks
4 Egg whites
Butter for the mould

Preparation:

- Heat the butter and flour and then add the milk and sugar by stirring.
- Bring the whole to the boil.
- Shred the cheese in the food processor with the grating disc and then stir it into the sauce.
- Now fold in the crab meat.
- Whisk the egg yolks and fold them in.
- Beat the egg whites until stiff and fold them in.
- Grease a baking mould or several small serving moulds and fill them with the mixture.
- Bake the soufflés immediately and serve them straight away.

Oven:

Shelf height: 2
Heating: E: Top and bottom heat at 200°
(preheated)
G: Mark 3
Baking time: 25 - 30 minutes

Microwave:

Power level: 360 Watt
Baking time: 10 - 15 minutes

Salad plate

Ingredients:

- 1 fresh Cucumber
- 1/4 head White cabbage
- 2 Paprikas
- 1 Onion

For the marinade:

- 3 - 4 tsp Wine vinegar
- 2 tbsp Cooking oil
- Salt
- Sugar
- Freshly ground pepper
- 1 tbsp chopped herbs

Preparation:

- Peel the cucumber and divide the cabbage into pieces such that they fit into the filler tube of the food processor.
- Now slice the cucumber, cabbage, prepared peppers and onions with the food processor at the highest level using the cutting disk.
- Stir the ingredients for the marinade in a mixer.
- Combine the vegetables with the marinade and flavour to taste.

Preparation time: 15 minutes

Filled Chickenbreast with Curry Sauce

Ingredients:

- 4 chicken breasts, each approx. 150 g
- Salt
- Freshly ground pepper
- For the filling:
 - 150 g minced pork (raw)
 - 1 Onion, diced
 - China Spices
 - 1 pinch of Ginger powder
- for the Sauce:
 - 250 ml White wine
 - 2 - 4 tbsp Cream
 - Salt, 1 tbsp Curry powder
 - Possibly some gravy thickener

Preparation:

- Salt and pepper the chicken breasts and then cut them up using a sharp kitchen knife.
- Process all of the ingredients for the filling into a paste, using the dough hook in the mixing bowl, and flavour to taste.
- Now fill the chicken breasts with the filling and sew them to. (Alternatively, you can also use wooden pins.)
- Heat the fat and fry all the chicken breasts in it.
- Pour in the wine and then let the chicken breasts braise for 10-15 minutes.
- Remove the chicken breasts from the pan and place them where they can stay warm.
- Flavour the sauce with cream, salt and curry powder and thicken the sauce as desired with gravy thickener.

Now serve the chicken breasts with the sauce on, for example, rice.

Stove:

- Heating: Hotplate
- Total cooking time: 25 - 30 minutes

Tomato sauce

Ingredients:

5 tbsp Cooking oil
1 large Onion
1 large tin (800 g) peeled tomatoes
Salt, Pepper, 1 pinch Sugar Pr, 1 pinch Thyme,
1 Pinch Chili powder
1/2 bunch Parsley, chopped
1 bunch Basil, finely chopped
40 g cold Butter or 100 ml sweet Cream

Preparation:

- Peel the onions and roughly dice them.
- Heat the oil and fry the onions in it or use the microwave for 2-3 minutes at 600 watts.
- Add the tomatoes with the juice and stir in all of the spices.
- Let the sauce simmer covered for 20 minutes or gently cook it all in the microwave.
- Allow the tomato sauce to cool (to lukewarm) and then puree it in a mixer.
- Then pour the sauce back into a pot and cook it until it has reduced a little.
- Now stir in the butter or cream.
- Sprinkle on the herbs and flavour it to taste.

As a side dish with noodles and all kinds of grated cheese.

Stove:

Heating: Hotplate
Cooking time: 25 - 30 minutes

Microwave:

Power level: 600 Watt for 5 minutes
180 Watt for 5 minutes
Cooking time: approx. 10 minutes

Tuna spread

Ingredients:

1 can of Tuna in sauce with vegetables
3 tbsp Yoghurt
1 tsp Lemon juice, freshly pressed
1 Pinch Salt
Freshly ground pepper
2 hard-boiled Eggs, diced

To serve:

Whole wheat bread in slices
Butter for smearing
1 hard boiled Egg, diced
Chives, sliced

Preparation:

- Blend all ingredients in the mixer at the highest level until the desired consistency is reached (approx. 15 seconds) and then flavour to taste.
- Spread the bread with butter and tuna cream and sprinkle the whole with chopped egg and chives.

Red wine-Red cabbage

Ingredients:

1 Red cabbage, approx. 1 kg
60 g pork or goose fat
1 large Onion
3 Apples
2 tbsp Sherry vinegar
2 tbsp. Lemon juice
250 ml Red wine
2 tbsp Red currant jelly
Salt
1 tbsp. Sugar
2 Bay leaves
1 Clove
1 Tbsp Flour
2 Tbsp Water

Preparation:

- Peel the onions, cut them into quarters and then chop them using the cutting disc in the food processor.
- Remove the outer leaves and quarter the red cabbage.
- Chop the red cabbage in the food processor with the fine shredder disc.
- Peel, core and dice the apples.
- Put the fat into a pot and let it melt.
- Saute the chopped onion in it until it is glassy and then add the red cabbage, apples and all other ingredients except the flour and water.
- Stir it and bring it to the boil.
- Then let the red cabbage simmer covered for 60 minutes.
- Should there still be too much fluid in the cabbage afterwards, mix the flour with the water and then add it to the red cabbage to bind the liquid.
- Flavour to taste with salt, sugar and vinegar.

Suitable as an accompaniment to meat, poultry and game.

Stove:

Heating: Hotplate
Cooking time: 50 - 60 minutes

Tip: You can also prepare the cabbage a day before cooking and marinate it in wine and vinegar.

Potato rosti

Ingredients:

4 potatoes, large, floury cooking
Salt
Pepper
Nutmeg, ground
80 g Butter or Margarine

Preparation:

- Wash and peel the potatoes and cut them into strips with the shredder disc.
- Wrap the potato mass in a cloth and squeeze the liquid out.
- Sprinkle the spices on the potato mass and mix everything together.
- Using a small ladle, put some of the potato mass into the hot fat and press it flat with a spatula. Now fry the rostis on both sides until they are crispy.

Suitable as an accompaniment to meat and game dishes.

Stove:

Heating: Hotplate
Total roasting time: 15 - 20 minutes

Traditional Pancake

Ingredients:

2 - 3 Eggs
375 ml Milk
1 Pinch Salt
250 g Flour
Fat for frying

Preparation:

- Mix the eggs, milk and salt with the beaters.
- Sift the flour through and then add it to the mixture. Mix everything together with a whisk until you have a smooth batter.
- Allow the batter to swell for 20 minutes.
- Heat the fat and, with a small ladle, place some batter in the pan. (Only as much as is needed to thinly cover the pan bottom.)
- Fry the pancakes until golden brown on both sides and serve hot.

Hazelnut biscuits

Ingredients:

300 g Hazelnuts
90 g Cane sugar
2 Egg whites
2 2 tsp Honey
Approx. 75 g of Plum or Rose hip jam
50 g each of Semisweet and Milk chocolate
Couverture

Preparation:

- Grind the nuts medium fine with the grating disk in the food processor and set four tablespoons of it aside.
- Process the remaining nuts, sugar, egg white and honey with a whisk to a firm pastry.
- Sprinkle the remaining nuts onto a work surface and roll the pastry out to about a quarter inch thick.
- Now cut out the biscuits and place them on a baking tray lined with baking paper.

Oven:

Shelf height: 2
Heating: E: Circulation 200°
(preheated for 5 minutes)
G: Mark 1-2
Baking time: 6-8 minutes

- Join the cooled biscuits together in pairs with the rose hip or plum jam and then coat them with some milk chocolate and semisweet chocolate.
- Melt for both types separately.
Dip the biscuits up to half way in and let them dry on a kitchen grid.

Sponge pastry

Ingredients:

3 Eggs
3 - 4 tbsp Water, hot
150 g Sugar
1 pkt of Vanilla sugar
100 g Flour of type 405
100 g Corn starch
2-3 levelled tsp of Baking powder

Preparation:

- Line the bottom of a springform pan (diameter: 28 cm) with baking paper.
- Do not grease the edge, as the surface will then not be evenly smooth and browned..
- Whisk the whole eggs in the mixing bowl and add the hot water.
- Then beat the mixture at the highest level with the whisk for about 1 minute until fluffy.
- Stir in the sugar and vanilla sugar and beat the mixture for a further two minutes at the highest level.
- Mix the flour, cornstarch and baking powder together and sift half of it onto the creamed eggs, then briefly stir everything at Level 1.
- Then stir in the remaining flour in the same way and fill the pastry into the prepared springform.
- Bake it at once.

Oven:

Shelf height: 2
Heating: E: Upper and lower heat
175 - 200°
G: Mark 2 - 3
(preheat for 5 minutes)
Baking time: 20 - 30 minutes

Shortcrust pastry

Ingredients:

250 g Wheat flour
1/2 levelled tsp of Baking powder
100 - 125 g Sugar
1 Packet of Vanilla sugar
1 pinch Salt
1 Egg
125 g Butter

Preparation:

- Mix the flour and baking powder in the mixing bowl and then add all of the other ingredients.
- Knead everything with the kneading hook first for about 1 minute at level 1, then for about 3 minutes at level 2 - 3.
- Do not knead the pastry for too long, the pastry could otherwise be too soft.
- Let the pastry rest in the refrigerator for half an hour and then process it into a pie crust or small pastries.
- For a pie shell, roll out 2/3 of the pastry and place it in a greased springform.
- Roll the remaining pastry into a roll.
- Place this roll as a boundary on the pastry and press it with two fingers on the edge so that an about 3 cm edge is created.
- Pierce the pie crust several times with a fork and then place it in the oven.

Oven:

Shelf height: 3
Heating: E: Upper and lower heat
200 - 225°
(preheat for 5 minutes)
G: Mark 3 - 4
Baking time: 15 - 20 minutes

Batter

Ingredients:

250 g soft Butter or Margarine
250 g Sugar
1 pkt of Vanilla sugar
1 Pinch Salt
4 Eggs
500 g Wheat flour
1 pkt Baking powder
Approx. 125 ml Milk

Preparation:

- Put all ingredients into the mixing bowl and stir everything with a whisk for 1/2 a minute at level 1, then for 30 seconds at level 2 and then for about 5 minutes at level 4.
- Grease a baking mould or line it with baking paper.
- Fill the baking mould and bake the pastry.
- Before you take the cake from the oven, you should make a readiness test: Insert a pointed wooden stick into the middle of the cake. If no pastry is sticking to it, the cake is baked.
- Then tip the cake onto a wire rack and allow it to cool.

Oven:

Shelf height: 2
Heating: E: Upper and lower heat
175 - 200°
G: Mark 2 - 3
Baking time: 50 - 60 minutes

Marble cake

Ingredients:

125 g soft Butter or Margarine
125 g Sugar
3 eggs
1/2 Packet of Vanilla sugar
1 pinch Salt
250 g Wheat flour
1/2 pkt Baking powder
75 ml Milk
20 g Baking cocoa
50 g Plain chocolate couverture
Butter for the mould

Preparation:

- Put all ingredients except the chocolate and baking cocoa into the mixing bowl and mix everything with the whisk for 1/2 a minute at level 1, then for 30 seconds at level 2 and then for about 5 minutes on level 4.
- Break the chocolate into chunks and grind it with the coarse grating disc in food processor.
- Grease a Bundt cake-shape (diameter: 20 - 22cm) or a loaf pan (30cm long).
- Fill half of the pastry into the mould and then stir the cocoa and grated chocolate into the remaining pastry.
- Now place the dark pastry on the light pastry and fold the pastry in with a fork in a spiral form.

Oven

Shelf height: 1
Heating: E: Circulation
155 - 175°
G: Mark 2
Baking time: 55 - 65 minutes

Tip: If you wish, you can also cover the cake with 100 g of semi-sweet chocolate and then decorate it with cream dabs and chocolate biscuits.

Yeast dough

Ingredients:

500 g Wheat flour
1 cube of Yeast (40 g) or 1 pack Dry yeast
Approx. 1/4 l lukewarm Milk
60 g Butter or Margarine
40 g Sugar
1 pkt Vanilla sugar
1 btl. Citro-bake
1 Egg

Preparation:

- Place the flour, dry yeast or crumbled yeast and all other ingredients (not directly on the yeast) into the mixing bowl.
- Slowly mix everything, starting with the dough hook at level 1, then for 3 - 4 minutes on level 2.
- Cover the bowl with a dish towel, place it in a warm place and let the dough rise until it has visibly increased its size.
- Then knead the dough through once again.
- After that, the dough is finished and you can process it further.

Poppy seed cake

Ingredients:

For the dough:
100 g Buckwheat flour
200 g Wheat flour
100 g Hazelnuts, ground
1 cube of Yeast (40 g) or 1 pack Dry yeast
Approx. 125 ml Milk
1 pinch Salt
75 g Sugar
1 Egg
150 g Soft butter
1 btl. Citro-bake
1 btl. Rum-bake
100 g Orange peel, diced
50 g Lemon peel, diced

For the filling:
1 btl. (200 g) Poppy-bake

For the coating:
100 g Butter for spreading
Powder sugar for dusting.

Preparation:

- Make from the specified ingredients, except the orange peel and lemon peel, a yeast dough (see "Yeast Dough").
- Knead the orange and lemon peel in at the end.
- Roll the dough out (about 20 x 25 cm) and spread the poppy mix on to it.
- Then fold and beat the dough together into a stollen shape.
- Grease a stollen mould and place the stollen inside for baking.
- Spread the remaining butter onto the still hot stollen and sprinkle it with the powdered sugar.

Oven:

Shelf height: 1
Heating: E: Upper and lower heat
180 - 200°
(preheat for 5 minutes)
G: Mark 2 - 3
Baking time: 40 - 50 minutes

Orange drink**Ingredients:**

500 ml Orange juice
2-4 tbsp. Lemon juice
300 g tinned Apricots
15-20 Ice cubes, crushed
4 tsp Sugar or Honey

Preparation:

- Put the juice, the apricots and the ice cubes in the mixer and mix everything for about 20 seconds at the highest level.
- Now add the sugar or honey to taste and serve the juice ice cold.

Tip:

The apricot juice can be frozen in ice cube trays and used later as ice cubes.

Enjoy your meal!

These recipes are provided without guarantee. All ingredients and preparation information are guiding values. Expand these recipe suggestions based on your personal experiences. We hope you enjoy the recipes and wish you "bon appetit".